



FISH CHOWDER

1 large fish, approx. 4 lbs.
6-8 strips bacon
1 c. green pepper
½ c. chopped onion

½ c. chopped celery
2-3 c. diced potatoes
1 qt. half-and-half
2 tsp. minced garlic
1 qt. milk

¼ c. cornstarch
Salt
Pepper
Celery Salt
Onion Salt

**Now We're
Cookin'!**
with
Martha Daniels

Cook fillets in enough water to cover about 20-30 minutes.

Remove, cool, then debone and crumble fillets. Fry bacon until crisp. Remove bacon & saute green pepper, onion & celery in the drippings.

Place 2 cups of fish stock in a large pan. Add diced potatoes and cook until tender. Add sauteed vegetables and crumbled fish. Season to taste with spices.

Add half & half. Mix cornstarch with milk to thicken, or just add milk. Heat just to boiling. Top each bowl with crumbled bacon and serve immediately.